



Trademark - Drink and Eat
Always a bright idea!

STARTERS & SHARERS

GF BACON CANDY \$5

Sweet, smoky and slightly spicy

TRADEMARK CHILI \$10

All beef, cooked with Port City Porter and espresso, served with sour cream, cheddar cheese tortilla chips

SOFT WARM PRETZEL BITES \$10

Honey maple mustard, chipotle cheese dip

GF TRADEMARK GRILLED SPICED WINGS

with Tarragon Ranch \$9
Tossed in BOURBON BBQ SAUCE \$10
Tossed in HONEY BUFFALO \$10

LOADED FRIES \$7

Chipotle cheese sauce, bacon candy, sour cream, green onion

CRISPY CALAMARI \$9

Jalapeno and banana pepper, pea shoots, bloody mary dip

BASKET OF SWEET POTATO FRIES \$7

Russian goat cheese dip, sriracha salt

MUSSELS DIABLO \$11

PEI Mussels, andouille sausage, banana pepper, tomato, grilled baguette

GF TOMATO & KALE SOUP \$7

This twist on the classic tomato soup is vegan and gluten free

GF Items marked with the GF logo are made using ingredients that do not contain gluten/wheat. We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please always make your server aware of specifics regarding allergies and food intolerances. Many additional items can be prepared gluten free through a few minor substitutions.

Please make your server aware of any specifics regarding allergies and food intolerances and we will accommodate as best as possible.

TRADEMAC & CHEESE:

#1 THE CUBAN \$13

Ham, bacon candy, mustard-crust, deep fried pickle

#2 EASTERN SHORE \$16

Lump crab, lobster and mascarpone

SALADS

GF TRADEMARK CHOPPED SALAD \$10

Chopped romaine, tomatoes, egg, sweet corn, cheddar cheese, black-eyed peas, cucumber, red onion, tarragon ranch dressing with PULLED BEER CAN CHICKEN \$13

GF with JUMBO LUMP CRAB \$15

GF BABY FIELD GREENS \$8

Shaved radish, fennel, carrots champagne vinaigrette

CLASSIC CAESAR SALAD \$8

Chopped romaine, croutons, parmesan cheese

SANDWICHES

WITH A CHOICE OF FRIES OR COLESLAW

TRADEMARK TURKEY BLT \$13

Layers of smoked turkey, thinly sliced bacon candy, lettuce, tomato, whole grain mustard aioli, freshly baked rustic ciabatta.

CHICKEN SANDWICH \$12

Pulled beer can chicken, basil shallot aioli, swiss cheese, field greens, tomato, multi-grain

Trademark Burgers*

GF Our sandwiches are available on a gluten free roll

ALL OUR BURGERS COME WITH LETTUCE, TOMATO, RED ONION AND PICKLES
CHOICE OF FRIES OR COLESLAW

THE B.E.L.T. BURGER* \$18

Bacon candy, fried egg

TRADEMARK CHEESEBURGER* \$14

Choice of Cheese:
Cheddar, Swiss, Provolone, Gorgonzola

BLACK BEAN BURGER \$12

Cheddar cheese, edamame aioli, sesame seed roll

INVENT YOUR OWN

ADD FOR \$1 EACH

Caramelized onions, smoked bacon, sautéed mushrooms

ADD FOR \$2 EACH

Bacon candy, fried egg, avocado

TRADEMARK DINNER

--- AVAILABLE 5:30PM - 9:30PM ---

Entrees

BASS ALE FISH & CHIPS \$19

Bass Pale Ale battered haddock, thick fries, tartar sauce, pea shoots

GF STEAK AND FRIES*

Your choice of steak, grilled and served with compound butter, thick cut fries, grilled tomato and blue cheese

10oz NY STRIP \$29

12oz RIB EYE \$33

GF GRILLED SALMON* \$26

Parmesan risotto, broccolini
Jack Daniel's and Coke butter

IPA MARINATED PORK CHOP \$25

Old Bust Head Wild Cat IPA and barbeque marinated 10oz Pork Chop, cheddar leek mashed potato, tri-colour carrots, bacon and blue butter

SEARED SCALLOP FETTUCCINE \$28

Chipotle cream, tomato, mushroom, chervil and white wine

BEER CAN CHICKEN \$23

Creamy polenta, sautéed kale

VEGAN MUSHROOM RAVIOLI \$24

Roasted eggplant tomato sauce, sautéed kale

SIDES

\$6 EACH

GF CHARRED BROCCOLINI

GF SAUTEED KALE & CARMELIZED ONIONS

GF TRI-COLOR CARROTS

GF CHEDDAR & LEEK MASHED POTATOES

GF SWEET POTATO POLENTA

TRADEMAC & CHEESE

*MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

A gratuity of 18% is automatically added to groups of 6 or more